



APPETIZERS

Blistered Farm Vegetables

Garlic-lemon aioli, cider gastrique, spicy seed crisp 15.

New England Cheese Board

House made jam, apple, candied walnuts 22.

Add charcuterie 17.

Fried Green Tomatoes

Fresh corn, apple bacon jam, pepper aioli 16.

Pot Roast Poppers

Tomato aioli, sheep's milk cheese, chive

Two 10. Four 18.

New England Clam Chowder

Cup 8. Bowl 12.

Fall Harvest Bisque

Cup 8. Bowl 12.

SALADS

Gibbet Hill Salad

Baby lettuce, farm vegetables, buttermilk ranch

Side 9. Full 14.

Late Summer Salad

Melons, candy stripe beets, feta panna cotta, prosciutto, golden beet vinaigrette 18.

Beets & Carrots

Roasted carrot hummus, confit beets, pickled tropea onions, goat cheese, pistachio granola, hot honey 17.

Classic Caesar*

Shaved pecorino

Side 9. Full 14.

Salad Add-ons:

Grilled Chicken 12.

Steak Tips 6 oz. 17.*

4 Jumbo Shrimp 16.

Salmon 21.*

GLUTEN-SENSITIVE LUNCH MENU

Although our kitchen contains gluten, all the items on this menu have been carefully prepared by our culinary team to be safe for our gluten-sensitive and Celiac guests

SANDWICHES

Maximilian Burger*

Cheddar, lettuce, pickles, rosemary aioli, fries 22.

House-Smoked Pork

Slaw, house bbq, pickles, fries 19.

Crispy Fried Chicken

Sweet pepper sauce, slaw, pickles, fries 19.

Grilled Chicken & Smoked Cheddar

Bacon-onion jam, mushrooms, arugula, whole grain mustard crema 19.

ENTREES

Harvest Grain Bowl

Carolina Gold and wild rice, local vegetables, seed crumble, goat cheese, preserved lemon vinaigrette 17.

GH Farm Egg 3. Grilled Chicken 12. Salmon* 21.*

4 Jumbo Shrimp 16. Steak Tips 6 oz. 17.*

Farm Egg & Smoked Salmon Scramble

Crème fraîche, scallion, cucumber, watercress, dill, fried potatoes 18.

Steak & Sunnies*

Sirloin tips, 2 GH Farm eggs, fried potatoes, giardiniera, greens, rosemary aioli 25.

Crispy Potato-Crusted Haddock

Sweet corn and bacon chowder 28.

Seared Organic Salmon*

Heirloom beans, autumn vegetables, green peach-beurre rosé 31.

Brown Butter Gnocchi

Autumn vegetables, specialty mushrooms, basil pesto, stracciatella cheese 27.

New York Sirloin* 12 oz.

Mashed potato, seasonal vegetable, bordelaise sauce 39.

Steak Frites*

Greens, pickled onion, bone marrow butter, truffle fries

Hanger 10 oz. 34.

Filet 6 oz. 43. / Filet 10 oz. 59.

DESSERTS

Pot de Crème 11.

Salted caramel

Toscanini's Ice Cream or Sorbet 6.